

Hamburger w/ Swiss & Mushrooms

- 1 pound ground beef
- 2 tablespoons olive oil, divided
- 2 teaspoons Worcestershire sauce
- 3/4 teaspoon salt, divided
- 3/4 teaspoon black pepper, divided
- 1/4 cup onion, finely chopped
- 8 oz baby portobello mushrooms, sliced
- 1 1/2 teaspoons all-purpose flour
- 1/4 cup unsalted beef stock
- 1/4 cup dry red wine
- 4 ounces sliced Swiss cheese

Directions

Step 1

Combine beef, 1 teaspoon oil, Worcestershire, 1/2 teaspoon salt, and 1/2 teaspoon pepper in a bowl and mix with your hands. Divide into 4 portions, shaping each into a patty.

Step 2

Heat a skillet over medium-high heat. Add 2 teaspoons of oil to the pan and swirl to coat. Add patties to pan and cook 3 minutes on each side. Remove patties from pan.

Step 3

Add remaining 1 tablespoon oil to pan and swirl to coat. Add onion and mushrooms to the pan and cook until the mushrooms are browned. Sprinkle with flour, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon pepper; cook 2 minutes

Step 4

Add the wine and beef stock to the pan. Cook for 1 minute or until thickened and slightly reduced, stirring frequently. Move the onion mixture to the sides of the pan and return patties to the pan.

Step 5

Place a cheese slice over each patty. Spoon the onion mixture over patties. Cover and cook or until cheese melts (about 2-3 minutes). Enjoy!